

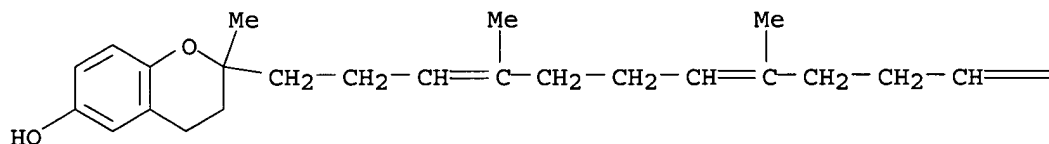
=> s e3

L1 1 TOCOTRIENOL/CN

=> d rn str cn

L1 ANSWER 1 OF 1 REGISTRY COPYRIGHT 2003 ACS on STN
RN 6829-55-6 REGISTRY

PAGE 1-A



PAGE 1-B

=CMe₂

****PROPERTY DATA AVAILABLE IN THE 'PROP' FORMAT****

CN 2H-1-Benzopyran-6-ol, 3,4-dihydro-2-methyl-2-(4,8,12-trimethyl-3,7,11-tridecatrienyl)- (9CI) (CA INDEX NAME)

OTHER CA INDEX NAMES:

CN 6-Chroman-2-ol, 2-methyl-2-(4,8,12-trimethyl-3,7,11-tridecatrienyl)- (8CI)

CN Tocotrienol (6CI)

=> e triterpene alcohol/cn

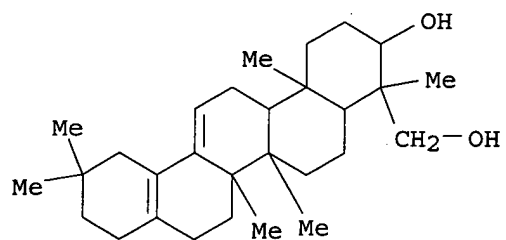
E1	1	TRITEN V/CN
E2	1	TRITEREN/CN
E3	0 -->	TRITERPENE ALCOHOL/CN
E4	1	TRITERPENE B/CN
E5	1	TRITERPENE CYCLASE/CN
E6	1	TRITERPENE GLUCURONOSYLTRANSFERASE/CN
E7	1	TRITERPENE SYNTHASE/CN
E8	1	TRITERPENE SYNTHETASE/CN
E9	1	TRITERPENE X 2/CN
E10	1	TRITERPENOID SAPONIN CYCLASE/CN
E11	1	TRITETRACONTACYCLOHEXADECADICTAOCTAHECTAENE/CN
E12	1	TRITETRACONTADIENE/CN

=> s e4

L2 1 "TRITERPENE B"/CN

=> d rn str cn

L2 ANSWER 1 OF 1 REGISTRY COPYRIGHT 2003 ACS on STN
RN 53095-34-4 REGISTRY



****PROPERTY DATA AVAILABLE IN THE 'PROP' FORMAT****

CN 28-Noroleana-12,17-diene-3,23-diol, (3.β.,4.α.)- (9CI) (CA INDEX NAME)

OTHER CA INDEX NAMES:

CN 28-Noroleana-12,17-diene-3,23-diol (7CI)

OTHER NAMES:

CN Celsiogenin A

CN **Triterpene B**

L2 ANSWER 2 OF 3 WPIDS COPYRIGHT 2003 THOMSON DERWENT on STN
 ACCESSION NUMBER: 2002-187249 [24] WPIDS
 CROSS REFERENCE: 2002-113406 [02]
 DOC. NO. CPI: C2002-057709
 TITLE: Edible oil, useful in food products e.g. butter,
 comprises tocotrienol and/or tocopherol, sterol or sterol
 ester, cycloartenol and saturated fats.
 DERWENT CLASS: B05 D13
 INVENTOR(S): BERRY, C J; BIERENBAUM, M L
 PATENT ASSIGNEE(S): (MLBM-N) MLB ENTERPRISES LLC; (REDE-N) REDEEM INC
 COUNTRY COUNT: 1
 PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
US 6277431	B1	20010821	(200224)*		8

APPLICATION DETAILS:

PATENT NO	KIND	APPLICATION	DATE
US 6277431	B1 Provisional	US 1998-104227P	19981014
		US 1999-411591	19991004

PRIORITY APPLN. INFO: US 1998-104227P 19981014; US 1999-411591
 19991004

L2 ANSWER 3 OF 3 WPIDS COPYRIGHT 2003 THOMSON DERWENT on STN
 ACCESSION NUMBER: 2002-113406 [15] WPIDS
 CROSS REFERENCE: 2002-187249 [24]
 DOC. NO. CPI: C2002-034779
 TITLE: Edible oil for use in manufacturing food products, e.g.
 margarine, comprises a controlled amount of tocopherols
 and/or tocotrienols, free sterols, sterol esters,
 cycloartenols, and saturated fats.
 DERWENT CLASS: B05 D13
 INVENTOR(S): BERRY, C J; BIERENBAUM, M L
 PATENT ASSIGNEE(S): (BERR-I) BERRY C J; (BIER-I) BIERENBAUM M L; (MLBM-N) MLB
 ENTERPRISES LLC; (REDE-I) REDEEM I
 COUNTRY COUNT: 94
 PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
US 2001046548	A1	20011129	(200215)*		9
WO 2002060272	A1	20020808	(200262)#	EN	
RW: AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ NL OA PT SD SE SL SZ TR TZ UG ZW					
W: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CR CU CZ DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG UZ VN YU ZA ZW					

APPLICATION DETAILS:

PATENT NO	KIND	APPLICATION	DATE
US 2001046548	A1 Provisional	US 1998-104227P	19981014
	Div ex	US 1999-411591	19991004
		US 2001-783884	20010214
WO 2002060272	A1	WO 2001-US2953	20010129

FILING DETAILS:

PATENT NO	KIND	PATENT NO
US 2001046548	A1 Div ex	US 6277431

PRIORITY APPLN. INFO: US 1998-104227P 19981014; US 1999-411591
19991004; US 2001-783884 20010214; WO
2001-US2953 20010129

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COST IN U.S. DOLLARS

SINCE FILE	TOTAL
ENTRY	SESSION
18.26	26.15

FULL ESTIMATED COST

SESSION WILL BE HELD FOR 60 MINUTES

STN INTERNATIONAL SESSION SUSPENDED AT 18:32:52 ON 29 JUL 2003

L8 ANSWER 4 OF 4 USPATFULL

ACCESSION NUMBER: 96:38627 USPATFULL
TITLE: Food additive and use thereof
INVENTOR(S): Imai, Yutaka, Aichi, Japan
Ogawa, Tomonari, Aichi, Japan
Tsurumi, Chiho, Aichi, Japan
Kitagawa, Masatoshi, Aichi, Japan
Tanaka, Hidero, Aichi, Japan
PATENT ASSIGNEE(S): Amano Pharmaceutical Co., Ltd., Nagoya, Japan
(non-U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5514398		19960507
	WO 9407378		19940414
APPLICATION INFO.:	US 1994-244661		19940606 (8)
	WO 1992-JP1299		19921006
			19940606 PCT 371 date
			19940606 PCT 102(e) date
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Paden, Carolyn		
LEGAL REPRESENTATIVE:	Sughrue, Mion, Zinn, Macpeak & Seas		
NUMBER OF CLAIMS:	3		
EXEMPLARY CLAIM:	1		
NUMBER OF DRAWINGS:	16 Drawing Figure(s); 16 Drawing Page(s)		
LINE COUNT:	1383		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

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L8 ANSWER 4 OF 4 USPATFULL

SUMM . . . consists of 14% of campesterol ferulate, 1% of stigmasterol ferulate, 4% of .beta.-sitosterol ferulate, 2% of cycloartanol ferulate,

35% of **cycloartenol** ferulate and 44% of 24-methylene cycloartanol ferulate.

SUMM In the field of food, .gamma.-OZ has been employed as an **antioxidant**. However, since .gamma.-OZ exhibits only a very weak **antioxidant** effect, it is scarcely used alone but mixed with **tocopherol** so as to enhance its effect.

SUMM With the recent tendency toward health foods such as low-**cholesterol** or low-salt foods and a variety of tastes, there have been proposed mayonnaises free from **cholesterol** or containing **cholesterol** in a reduced amount which are produced by using no or little egg yolk. For example, JP-A-50-64466 has proposed an. . . by using soybean flour. Further, JP-A-60-43347 has proposed

a process for producing a mayonnaise having a function of lowering blood **cholesterol** level or suppressing an increase of the blood **cholesterol** level, in which monolinolein is added to an **edible oil** to be used.

SUMM . . . further purifying the above-mentioned extract as well as its single component thereof obtained by furthermore purifying the same, for

example, **cycloartenol** ferulate (hereinafter referred to simply as CAFE) or 24-methylene **cycloartenol** ferulate (hereinafter

referred to simply as 24-MFE) are also regarded as the rice bran components.

SUMM As examples of triterpene alcohol, **cycloartenol**, cyclobranol and 24-methylene **cycloartenol** may be cited.

SUMM . . . these additives, the extract, .gamma.-OZ and CAFE can be preferably used as the rice bran component, while an ester of **cycloartenol** with 3-methoxy-4-hydroxy-.alpha.-methylcinnamic acid, i.e., **cycloartenol**-.alpha.-methylferulate (hereinafter referred to simply as CAMFE) can be preferably used as a rice bran component derivative.

L5 ANSWER 3 OF 9 USPATFULL

ACCESSION NUMBER: 94:35391 USPATFULL

TITLE: Solid, nondigestible, fat-like compounds and food compositions containing same

INVENTOR(S): Letton, James C., Forest Park, OH, United States
Back, Deborah J., Cleves, OH, United States
Baginski, John R., Loveland, OH, United States
Elsen, Joseph J., Cincinnati, OH, United States
Guffey, Timothy B., West Chester, OH, United States
Kester, Jeffrey J., West Chester, OH, United States
Weisgerber, David J., Cincinnati, OH, United States
PATENT ASSIGNEE(S): The **Procter** & Gamble Company, Cincinnati, OH,
United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5306514		19940426
APPLICATION INFO.:	US 1993-81959		19930624 (8)
DISCLAIMER DATE:	20100817		
RELATED APPLN. INFO.:	Continuation of Ser. No. US 1991-751406, filed on 28 Aug 1991, now abandoned which is a continuation of Ser. No. US 1990-514794, filed on 26 Apr 1990, now abandoned		
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Czaja, Donald E.		
ASSISTANT EXAMINER:	Wong, Leslie		
LEGAL REPRESENTATIVE:	Gutttag, Eric W., Hemingway, Ronald L., Rosnell, Tara M.		
NUMBER OF CLAIMS:	30		
EXEMPLARY CLAIM:	1		
LINE COUNT:	1009		
CAS INDEXING IS AVAILABLE FOR THIS PATENT.			

L5 ANSWER 4 OF 9 USPATFULL

ACCESSION NUMBER: 92:18953 USPATFULL

TITLE: Cookies containing psyllium

INVENTOR(S): Pflaumer, Phillip F., Hamilton, OH, United States
Smith, III, Edward D., Cincinnati, OH, United States
Hudson, Jr., Wilbur G., Hebron, KY, United States

PATENT ASSIGNEE(S): The **Procter** & Gamble Company, Cincinnati, OH,
United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5095008		19920310
APPLICATION INFO.:	US 1990-555328		19900719 (7)
RELATED APPLN. INFO.:	Division of Ser. No. US 1987-96685, filed on 14 Sep 1987, now patented, Pat. No. US 4950140		
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		

L5 ANSWER 2 OF 9 USPATFULL

ACCESSION NUMBER: 94:35392 USPATFULL

TITLE: Reduced calorie pourable shortening, cooking oils,
salad oils or like compositions

INVENTOR(S): Letton, James C., Forest Park, OH, United States
Baginski, John R., Loveland, OH, United States
Elsen, Joseph J., Cincinnati, OH, United States
Guffey, Timothy B., West Chester, OH, United States
Hirshorn, James B., Cincinnati, OH, United States
Kester, Jeffrey J., West Chester, OH, United States
Weisgerber, David J., Cincinnati, OH, United States
PATENT ASSIGNEE(S): The **Procter** & Gamble Company, Cincinnati, OH,
United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5306515		19940426
APPLICATION INFO.:	US 1993-85461		19930630 (8)
DISCLAIMER DATE:	20100817		
RELATED APPLN. INFO.:	Continuation of Ser. No. US 1991-755375, filed on 5 Sep		
No.	1991, now abandoned which is a continuation of Ser. US 1990-514903, filed on 26 Apr 1990, now abandoned		
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Czaja, Donald E.		
ASSISTANT EXAMINER:	Wong, Leslie		
LEGAL REPRESENTATIVE:	Guttag, Eric W., Hemingway, Ronald L., Rosnell, Tara M.		
NUMBER OF CLAIMS:	33		
EXEMPLARY CLAIM:	1		
LINE COUNT:	1492		
CAS INDEXING IS AVAILABLE FOR THIS PATENT.			

L5 ANSWER 6 OF 9 USPATFULL

ACCESSION NUMBER: 88:78982 USPATFULL
TITLE: High temperature vacuum steam distillation process to purify and increase the frylife of edible oils
INVENTOR(S): Scavone, Timothy A., Maineville, OH, United States
Braun, deceased, James L., late of Cincinnati, OH, United States by Pauletta Mary Braun, legal representative
PATENT ASSIGNEE(S): The **Procter** & Gamble Company, Cincinnati, OH, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 4789554		19881206
APPLICATION INFO.:	US 1986-927586		19861114 (6)
RELATED APPLN. INFO.:	Continuation-in-part of Ser. No. US 1985-804718, filed on 5 Dec 1985, now abandoned		
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Czaja, Donald E.		
ASSISTANT EXAMINER:	Callahan, Celine		
LEGAL REPRESENTATIVE:	Sutter, Gary M., Dabek, Rose Ann, Witte, Richard C.		
NUMBER OF CLAIMS:	23		
EXEMPLARY CLAIM:	1		
LINE COUNT:	913		

L5 ANSWER 7 OF 9 USPATFULL

ACCESSION NUMBER: 83:18070 USPATFULL
TITLE: Palatable composition containing oil or oil-like materials
INVENTOR(S): Berling, Kenneth G., Cincinnati, OH, United States
Crosby, Thomas G., Cincinnati, OH, United States
PATENT ASSIGNEE(S): The **Procter** & Gamble Company, Cincinnati, OH, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 4382924		19830510
APPLICATION INFO.:	US 1980-162961		19800625 (6)
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Ford, John M.		
LEGAL REPRESENTATIVE:	Brennan, M. P., Goldstein, S. J., Schaeffer, J. D.		
NUMBER OF CLAIMS:	11		
EXEMPLARY CLAIM:	1		
LINE COUNT:	299		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L5 ANSWER 8 OF 9 USPATFULL

ACCESSION NUMBER: 75:71936 USPATFULL
TITLE: Process for preparing a meat flavoring
INVENTOR(S): Baugher, William Lewis, Logan Township, Dearborn County, IN, United States
PATENT ASSIGNEE(S): The **Procter** & Gamble Company, Cincinnati, OH, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 3930046		19751230

APPLICATION INFO.: US 1974-529155 19741203 (5)
DOCUMENT TYPE: Utility
FILE SEGMENT: Granted
PRIMARY EXAMINER: Monacell, A. Louis
ASSISTANT EXAMINER: Massung, Esther L.
LEGAL REPRESENTATIVE: Hofer, Ronald L., Xiarhos, Louis G.
NUMBER OF CLAIMS: 6
EXEMPLARY CLAIM: 3
LINE COUNT: 305
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L5 ANSWER 9 OF 9 USPATFULL

ACCESSION NUMBER: 75:7669 USPATFULL
TITLE: Edible oils having hypocholesterolemic properties
INVENTOR(S): Jandacek, Ronald James, Cincinnati, OH, United States
PATENT ASSIGNEE(S): The **Procter** & Gamble Company, Cincinnati, OH,
United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 3865939		19750211
APPLICATION INFO.:	US 1973-335290		19730223 (5)
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Rose, Shep K.		
LEGAL REPRESENTATIVE:	Goodman, John B., Witte, Richard C., Schaeffer, Jack D.		
NUMBER OF CLAIMS:	7		
EXEMPLARY CLAIM:	1		
LINE COUNT:	294		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L5 ANSWER 9 OF 9 USPATFULL

ACCESSION NUMBER: 75:7669 USPATFULL
TITLE: Edible oils having hypocholesterolemic properties
INVENTOR(S): Jandacek, Ronald James, Cincinnati, OH, United States
PATENT ASSIGNEE(S): The **Procter** & Gamble Company, Cincinnati, OH,
United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 3865939		19750211
APPLICATION INFO.:	US 1973-335290		19730223 (5)
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Rose, Shep K.		
LEGAL REPRESENTATIVE:	Goodman, John B., Witte, Richard C., Schaeffer, Jack D.		
NUMBER OF CLAIMS:	7		
EXEMPLARY CLAIM:	1		
LINE COUNT:	294		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.